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SANTOS ESPRESSO MACHINE # 75

USER AND MAINTENANCE MANUAL

IMPORTANT: documents included in this manual to be kept:

- **"CE" COMPLIANCE DECLARATION**
- **WARRANTY CERTIFICATE**

ORIGINAL VERSION

Coffee grinders - Fruit juicers - Mixers - Blenders - Drinks dispensers - Planetary mixers
Cheese graters - Ice crushers - Mincers - Vegetable slicers – Dough mixer
Moulins à café - Presse-fruits - Mixers - Blenders - Distributeurs de boissons - Batteurs - mélangeurs - Pétrin - Râpes à fromage - Broyeurs à glaçons - Hache-viande - Coupe-légumes

MODELS MODELES DEPOSES FRANCE ET INTERNATIONAL
INTERNATIONALLY PATENTED MODELS

ENG

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"CE" COMPLIANCE DECLARATION

THE MANUFACTURER:

SANTOS SAS - 140-150, Av. Roger SALENGRO 69120 VAULX-EN-VELIN (LYON) FRANCE

HEREBY DECLARES THAT THE MACHINE DESIGNATED ON THE IDENTIFICATION PLATE AFFIXED:

- UNDER THE APPLIANCE,
- ON THE WARRANTY CERTIFICATE ON THE LAST PAGE OF THIS MANUAL,

COMPLIES WITH THE PROVISIONS OF THE "machines" DIRECTIVE AS MODIFIED (Directive 98/37/CEI)
AND THE NATIONAL LEGISLATION TRANSPOSING IT.

IT ALSO COMPLIES WITH THE PROVISIONS OF THE FOLLOWING EUROPEAN DIRECTIVES:

No. 73/23 dated 19/02/73 (Low voltage directive)
No. 89/336 (CEM directive)
No. 2002/95/CE (RoHS directive)
No. 2002/96/CE (WEEE directive)
Pressure equipment Directive 97/23/EC. The machine comes within the scope of this directive but is only subject to the rules of the trade

The machine complies with the provisions of the following harmonised European standards:

EN ISO 12100 -1 and 2 : 2004 - Machine safety devices - General design principles
NF EN 60204-1: 1998: Machine safety devices - Machine electrical equipment - General regulations

SIGNED IN VAULX-EN-VELIN ON: **01/01/2007**

SIGNATORY'S TITLE: **CHIEF EXECUTIVE OFFICER**

SIGNATORY'S NAME: **JACQUES FOUQUET**

SIGNATURE

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ATTENTION - IMPORTANT

DO NOT PLUG THE APPLIANCE INTO THE MAINS SUPPLY BEFORE READING THE FOLLOWING.

The heating element must not operate without water. Follow the instructions in the chapter: « **first-time start-up** » before plugging in.

For all handling operations including unpacking the machine, do not handle or lift the appliance by the access door to the tank (1).

Precautions and risks:

Be wary of being burnt.

During normal operation, the Group (**9**) reaches temperatures exceeding 60°C. You are strongly advised against touching the Group (**9**) when in use.

IMPROPER USE:

- Do not place anything other than drinking water inside the tank or the bottle.
- The machine is designed only for the use of ground roasted coffee beans or standard commercial pods.

RECYCLING THE PRODUCT AT THE END OF ITS SERVICE LIFE

This equipment is marked with the selective sorting symbol relating to wastes from electrical and electronic equipment. It signifies that this product should be taken over by a selective collection system conforming to the Guideline 2002/96/EC (WEEE) – part Professional Equipment – so that it can be either recycled or dismantled in order to reduce any impact on the environment.

For more information, please contact your Retailer or the SANTOS.

For eliminating or recycling components of equipment, please contact a specialized company or contact SANTOS.

The electronic products not undergoing a selective sorting are potentially dangerous for the environment.

The damaging materials should be eliminated or recycled according to the regulations in force.

Note : For better understanding of the following paragraphs, please refer to the diagrams at the end of this manual.

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ELECTRICAL CONNECTION

- The electric power supply for the machine is available in 2 single-phase voltages:
  - 110-120 V 50/60 Hz: Model 75V1
  - 220-240 V 50/60 Hz: Model 75

Line protection: the machine should be connected to a standard 2-pole + earth electric socket. The system should be fitted with an RCD and a fuse rated at 16A. **The appliance must be earthed**.

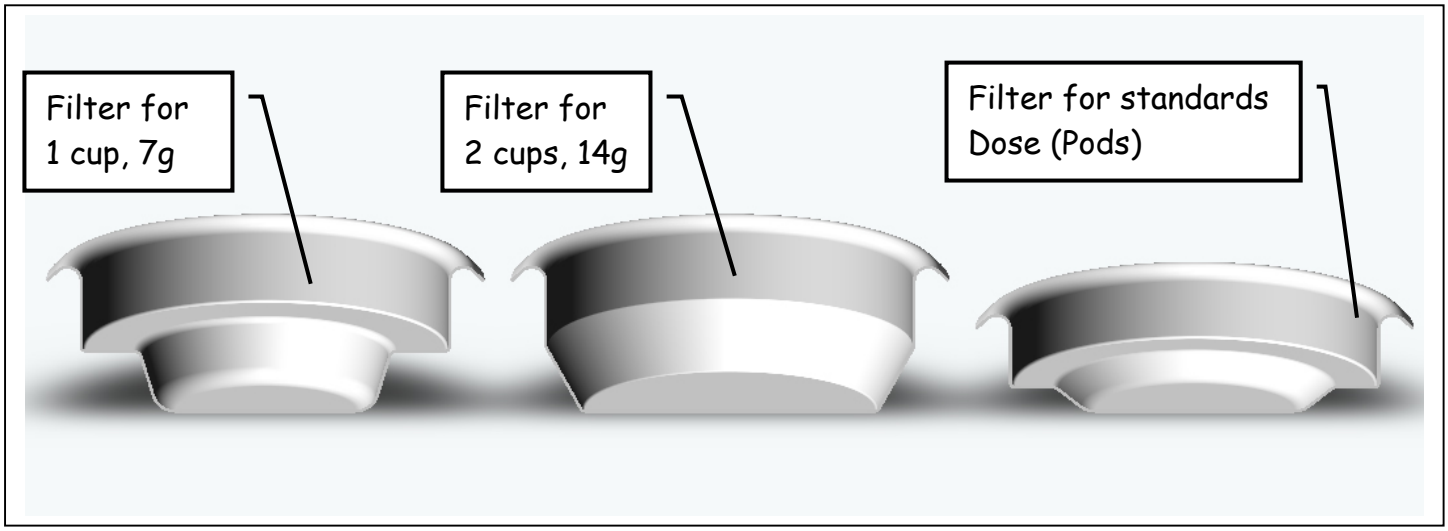
CARE:

- Before connecting the machine, check that the mains electrical voltage is the same as the voltage for your appliance. Its value is shown:
  - either on the identification plate (**34**) under the machine.
  - or on the identification plate on the last page of this manual.
- If the power cable (**24**) is damaged, it should be replaced by a special assembly available from approved SANTOS dealers or from SANTOS.

SANTOS ESPRESSO # 75

MACHINE DESCRIPTION:

- The « SANTOS espresso » is made up of an espresso machine, a filter holder with 2-cup nozzle, a 1-cup nozzle, 3 filters (1 cup, 2 cups and standard dose), a 7 g measuring spoon and a 1.5 liter bottle of spring water.



- The SANTOS espresso N°75 is designed for professional use making approximately 50 to 100 cups of coffee per day.
- The exclusive functions of this machine are as follows:
  1. It can make professional quality espresso coffee: frothy like in bars. To do this, a quality coffee ground in accordance with the SANTOS instructions should be

used (the use of the SANTOS grinder N°40A would meet with these requirements).
2. Possibility of positioning a 1.5 liter bottle of commercially-used water straight into the machine.
3. Hot water outlet for making instant drinks or tea.
4. Steam nozzle to heat up beverages or to make cappuccinos.
5. « Water low » control light on top part, heating control light on front.

INSTALLATION AND HANDLING

The machine can be handled by a single person. It is recommended that the appliance be placed on a table or worktop for more comfortable use, so that the controls are in front of you (recommended height: 90 cm, to be adapted as required for the user).

USING THE APPLIANCE

ATTENTION:

- Before plugging the appliance in, check that its operating voltage matches your power supply and the value featured on the warranty sheet supplied with the appliance or on the rating plate underneath the appliance.
- If the power cable is damaged, it should be replaced with a special unit available from SANTOS or a SANTOS-approved dealer.

PRELIMINARY OPERATIONS:

Ground coffee
Ideally freshly ground using the SANTOS coffee grinder N°40A. The ground should be fine but palpable. The perfect grain size can be found by doing a few tests on the machine:
If the coffee runs out too quickly, the grind is too coarse or the quantity is insufficient and vice-versa. The recommended throughput time to make 2 coffees is 20 to 30 seconds.
Water
Use soft cold water. The best coffee is obtained using commercial flat mineral water. Hard water will quickly cause scale build-up in the machine. The chlorine content of certain tap water can alter the espresso flavor.
Sugar?
Every knows that the purists do not take sugar in coffee, however granulated sugar is preferred to sugar cubes.

USING FOR THE 1st TIME:

Cleaning:

1. Open the tank door (**1**), take out the bottle of water (**19**) and the tank (**20**) **Fig.1.**

ENG

2. Wash all the elements in contact with the coffee in clean water: the tank (**20**), filter holder (**10**) and 3 filters (**21**). **Fig.2.**

Priming the pump and filling the boiler:

The machine is factory-tested, the water suction pipes and the boiler may contain drinking water. You are advised to run out water by priming the pump before making the first cups of coffee.

1. **Do not press** the on/off button (**4**) and coffee button (**5**). **Fig.3.**
2. **Put the tank** (**20**) into the machine being careful not to obstruct the water suction tube (**22**). **Fig.4.**
3. **Fit the bottle of water** (**19**) into the tank or fill the tank up with water.
4. **Insert the water suction tube** (**22**) into the water checking that the strainer (**23**) is immersed as far down as possible. **Fig.5.**
5. **Connect the power supply cord plug (10)** to the mains supply socket. Note: no button should light up. If not, press the buttons to make them go out **Fig.3.**
6. **Place a recipient** under the steam nozzle (**15**).
7. **Turn the steam tap** (**17**) anti-clockwise to open it.
8. **Push** the Water button (**7**) **and keep it depressed** to prime the pump. When priming, the water is sucked into the pipe thereby expelling the air out. **Fig.6.** Careful: Never start the pump when the strainer (**23**) is not immersed. If so, you may destroy the pump.
9. **If the boiler is completely empty**, it may take 40 to 50 seconds to fill. The boiler is considered as full when water escapes from the steam nozzle (**15**).
10. **Stop by pressing** the Water button (**7**) and **close** the steam tap (**17**).

START-UP:

Assembly, preparation and use:

1. **Check** there is water in the tank (**20**) or in the bottle (**19**), the strainer (**23**) is immersed and the “lack of water” indicator (**18**) is off.

   Note: when the “lack of water” light goes on, there is enough water left to make 2 espresso coffees.

2. **Fit** the drip tray (**13**) and drip tray plate (**12**) under the Group (**9**)
3. **Connect the power supply cord** (**24**) to your mains supply socket.
4. **Press the on/off button** (**4**) to start the heating of the Group. The heating control light (**3**) is on to indicate that the temperature has not been reached.

   Note: when used on a daily basis, you are advised to leave the machine on so that the boiler stays at a constant temperature.

5. Fit the suitable filter into the filter holder (**10**): 1 cup, 2 cups or standard pods. The filters fit in by pressing down flatly with your hand and are removed by sliding and turning with a small metal blade (for example the handle of a metal spoon).

6. Measure the grind with the measuring spoon (**25**): 1 x 7 g spoon for 1 espresso, 2 spoons for 2 espressos equal to 14 g. If you use a SANTOS grinder N°40A, this is also set at 7 g.
7. Pack down the grind on the built-in Tamping device (**8**), to the left hand side of the filter holder location. The quality of the espresso froth depends on the tamping of the grind.
8. Fix the filter holder by lifting it up and turning it to the right like a barman would.
9. Position one or two preheated cups on the top part on the cup-warming plate (**2**).
10. Press the coffee button (**5**)
    a. The flow of water should pass through the grind for 20 to 30 seconds
    b. The pressure should reach 3 to 6 bars for mild coffee, 6 to 9 bars for stronger coffee and 9 to 12 bars for the standard pods. Read the reading on the manometer (**14**).
    c. The temperature is approximately 85 to 92 °C
11. Press the coffee button (**5**) again when the desired quantity has been obtained.
12. Serve or taste...
13. Throw away the coffee grounds by tapping the edge of the filter holder, the edge of your grounds drawer should preferably be made of plastic or wood. Do not worry about the small amount of remaining coffee on the filter as this will not alter the taste of the next coffee.

Never leave powder in standby in the filter holder as the next coffee will have a « burnt » taste as the powder would deteriorate and loose its flavor due to overheating.

MAKING TEA, CHOCOLATE OR cappuccinos

Attention: Never touch the water/steam nozzle (**15**) with your fingers until it has cooled down fully.
Handle the steam tube using the rubber antiscorching protection device (**16**).

Obtaining hot water from the nozzle:

Open the tap (**17**), then press the hot water button (**7**). After obtaining the desired quantity of water, release the button and close the tap.

Obtaining steam:

1. Drain any remaining water from the nozzle (**15**) by opening the tap (**17**), then closing it as soon as the steam appears.
2. Press the steam button (**6**), the heating control light (**3**) then goes on.
3. Keep the button pressed until the control light goes off again. (When not very much steam is required, keeping the button pressed for 15 seconds is sufficient).
4. Plunge the nozzle (**15**) into the liquid to be heated up or emulsified.
5. Open the tap gradually (**17**).
6. When completed, close the tap (**17**).

Making a cappuccino:

Proceed in the same way as for steam but taking the following precautions:

1. The jug must contain at least 8 cm of milk.
2. Keep the jug inclined so that the nozzle is always plunged into the milk without touching the edges.
3. The tap (**17**) must be opened slowly and always stir the jug in circular movements until the milk starts to froth up.
4. When the milk has frothed up, close the tap (**17**) quickly.
5. Then take out the jug and pour the contents over the espresso coffee. The amount of steam can make the equivalent of 3 to 4 cappuccinos.

Attention: Clean the nozzle thoroughly immediately using a damp cloth as deposits of milk can be very sticky and difficult to remove when they have dried.

HOW TO STOP THE MACHINE

The appliance is stopped either by pressing:

1. the « stop » push button (**4**),
2. or by unplugging the mains cord plug (**24**)

CLEANING:

You are advised to perform the following operations at the end of every day:

1. Clean the Shower head (**26**), filter seal (**27**) filter holder slides (**28**) with a damp cloth (the whole part in contact with the coffee). Do not scratch or clean the filter seal with a metal blade. **Fig.7.**
2. Rinse the filters (**21**) and filter holder (**10**) in hot water using a common household detergent to dissolve any deposits of coffee.
3. Clean the drip tray (**13**) and its plate (**12**)
4. Clean the hot water/steam nozzle (**15**) immediately after use. Certain deposits, especially milk may clog up the holes of the nozzle when drying or alter the taste of drinks.

ENG

SAFETY / MAINTENANCE

OVERHEATING SAFETY FEATURE:

2nd level

In the event of the Group overheating, the manually reset thermal protection device is tripped, thereby cutting out the power supply to the heating element.

Attention: these maintenance operations are reserved for SANTOS approved dealers.
The machine must be unplugged before any intervention is made inside it.

- Reset the machine's safety thermostat
  - Unplug the power supply cord from the machine (**24**) (with the machine switched off)
  - Take down the rear plate from the machine (4 screws)
  - Press the manual reset button (**29**) of the machine's safety thermostat. **Fig.8.**
  - Put the rear plate back and plug the machine back in.

If the problem persists, switch off the power supply to the machine (unplug the cord from the mains socket (**24**)) and call in the maintenance service or contact a SANTOS approved dealer.

PRESSURE SAFETY FEATURE:

The pressurized circuit is fitted with a pressure limiter preventing the system from reaching a pressure of over 16 bars.

1st level

1st level MAINTENANCE

Re-priming the pump

Although the pump is of the self-priming type, there are certain rare cases when it may be difficult to re-prime (particularly when the suction strainer (**23**) has been removed from the tank (**20**), then put back without filling up the tank. Re-priming is difficult when the water level is low).
When the pump is not primed, it makes a **peculiar noise** warning that it is operating "empty".
Proceed as follows:

1. The machine must be plugged in but not necessarily switched on (On/off button (**4**) in the Off position, not lit up).
2. Open the tap (**17**) and press the hot water button (**7**) (several short presses may enhance priming and eliminate any air bubbles).
3. You can hear the pump is being re-primed and the boiler is full when water comes out of the nozzle (**15**).

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Descaling – Limescale removal

Any process involving the heating of water leads to scaling, particularly if the water is hard (tap water). This is why you are advised to use bottled water which limits scaling and ensures a better quality coffee.
Excess lime scale can lead to damage to the heating element which is why you are advised to descale:
- once a year if the mineral water recommended by SANTOS is used
- once a month in the other cases.

1. The machine must be plugged in but switched off (On/off button (**4**) in Off position not lit up) as the handling can be performed with the machine cold.
2. Fill the tank with water and diluting 3 to 4 spoons of white vinegar (citric acid) in it to dissolve the lime scale.
3. Allow to react for a few minutes in order to descale the water tank.
4. open the tap (**17**) and press the hot water button (**7**). Empty 3/4 of the tank into a suitable container.
5. The bottom of the tank could be emptied by pressing the coffee button after switching the machine on in order to also make the mixture work on the filter holder part.
6. Rinse the machine thoroughly by repeating the operation with clean water. Rinse the whole circuit thoroughly so as not to alter the taste of the following coffees.

2nd level

2nd level MAINTENANCE

Attention: these maintenance operations are reserved for SANTOS approved dealers.
The machine must be unplugged before any intervention is made inside it.

Complete descaling

In the event of heavy scaling up which hinders the operation of the machine, proceed as in the previous paragraph but make the whole mixture come out of the « scale outlet » (**30**) especially provided for this purpose:

1. The machine must be plugged in but switched off (On/off button (**4**) in Off position not lit up) as the handling can be performed with the machine cold.
2. Fill the tank with water and diluting 4 to 5 spoons of white vinegar (citric acid) in it to dissolve the lime scale.
3. Allow to react, if required, for a few minutes in order to descale the water tank.
4. Open the tap by pressing the hot water button until the tank is half empty then close the tap.
5. Allow to stand for a few minutes or overnight in the event of heavy scaling up. In this case, unplug the machine.

6. Loosen the screw (**31**), take down the shower head (**26**), water diffuser (**32**), and unscrew the « scale outlet » (**30**) plug. The water from the tank runs out into the drip tray. **Fig.7, 9 and 10.**
7. Press the hot water button to empty the tank via the scale outlet (The deposits of dissolved lime scale could come out of the scale outlet whereas they could not come out through the nozzle as the diameter is too small).
8. Repeat the operation using clean water in order to rinse out the circuit thoroughly.
9. Screw the « scale outlet » plug back up, adding a high temperature sealing gel to the threads. The plug should not stick out from the bearing surface of the water diffuser.
10. Put back the shower head (**26**), water diffuser (**32**), change the water diffuser seal (**33**) if required (fit the seal the unit end).

Spare parts:

IMPORTANT: The use of spare parts other than those certified by SANTOS is prohibited

If any intervention is necessary to replace parts subject to wear, such as the filters, the seal of the unit, electrical or other components, please refer to the parts list (see the exploded view at the end of this manual or download from the internet www.santos.fr).

For **all spare part orders** (see references in the exploded view at the end of the manual), state:

- **the type,**
- **the machine serial number and**
- **the electrical specifications** (**34**)

recorded under the machine.

SERVICING:

Neither a hose nor a pressure hose should be used for cleaning

- After use, clean the filter holder (**10**), filters (**21**), drip tray (**13**) and plate (**12**) with clean water or a dishwashing product provided for this purpose. Then rinse and dry.
- The stainless steel sides and plates are to be cleaned with a soft wet sponge then dried.
  Do not use abrasive products or pads to clean the stainless steel plates.

ENG

FAULT FINDING

1st level

The machine will not start:

- Check: the mains power supply and the condition of the power supply cord,

1st level

The coffee runs out too slowly (cream is too dark):

- The coffee is too finely ground
- The coffee is over-dosed (always use the spoon = 7 g) and too tampered
- The machine is scaled up.

1st level

The coffee runs out too quickly (cream is too light):

- The coffee is too coarsely ground
- The coffee is under-dosed (always use the spoon = 7 g)

1st level

The coffee is too bitter:

- The grind has stayed too long in standby in the filter holder (" burnt " grind).
- The coffee runs out too slowly (see above)

1st level

The coffee is tepid

- The grind is too coarse
- The cups are cold
- The machine is scaled up.
- The machine is not yet hot enough.

1st level

The filter holder is leaking at the edges:

- Check the filter holder (**10**) is positioned properly in the Group (**9**)
- Tighten the filter holder more
- Clean the edge of the filter (**21**), or change it
- Clean the seal of the filter (**27**), or change it.

1st level

There are grounds in the coffee

- Clean the edge of the filter (**21**)
- Clean the seal of the filter (**27**), or change it.
- The grind may be too fine
- The filter holder (**10**) is not positioned properly

1st level

The steam does not come out from the nozzle

- The nozzle (**15**) is clogged up. Unblock the holes of the nozzle outlet with a needle (scale or milk)

1st level

The filter holder cannot be positioned into the Group

- Check that there is not too much coffee in the filter holder
- Check that there is no coffee stuck on the diffuser (**26**) of the Group or the seal of the Group (**27**).

2nd level

Water constantly drips or runs out of the unit's diffuser

- Descale the Group and the solenoid valve

1st level

The pump makes noise

- If the "lack of water" light (**18**) is on, add water.
- If there is water, see the re-priming paragraph

2nd level

The coffee is completely cold

- Call in a Santos approved repair man to check the heating element and thermostats of the boiler.

The coffee does not run out (On/off button (4) on)

- There is no water in the tank
  - Add water

1st level

- The strainer (**23**) is not immersed
  - Immerse the strainer
- The filter (**21**) or spout (**11**) of the filter holder is clogged
  - Clean with water
- The pump is not primed or damaged
  - Re-prime the pump or change it if the machines does not make any noise when the coffee button (**5**) is pressed.

2nd level

- The machine's safety thermostat is tripped
  - Check the thermostat, see « unit overheating safety feature » chapter
- The solenoid valve is scaled up or damaged
  - If you can make steam but not coffee then clean and test the solenoid valve.
- The Group is scaled up
  - Descale.

ENG

TECHNICAL SPECIFICATIONS

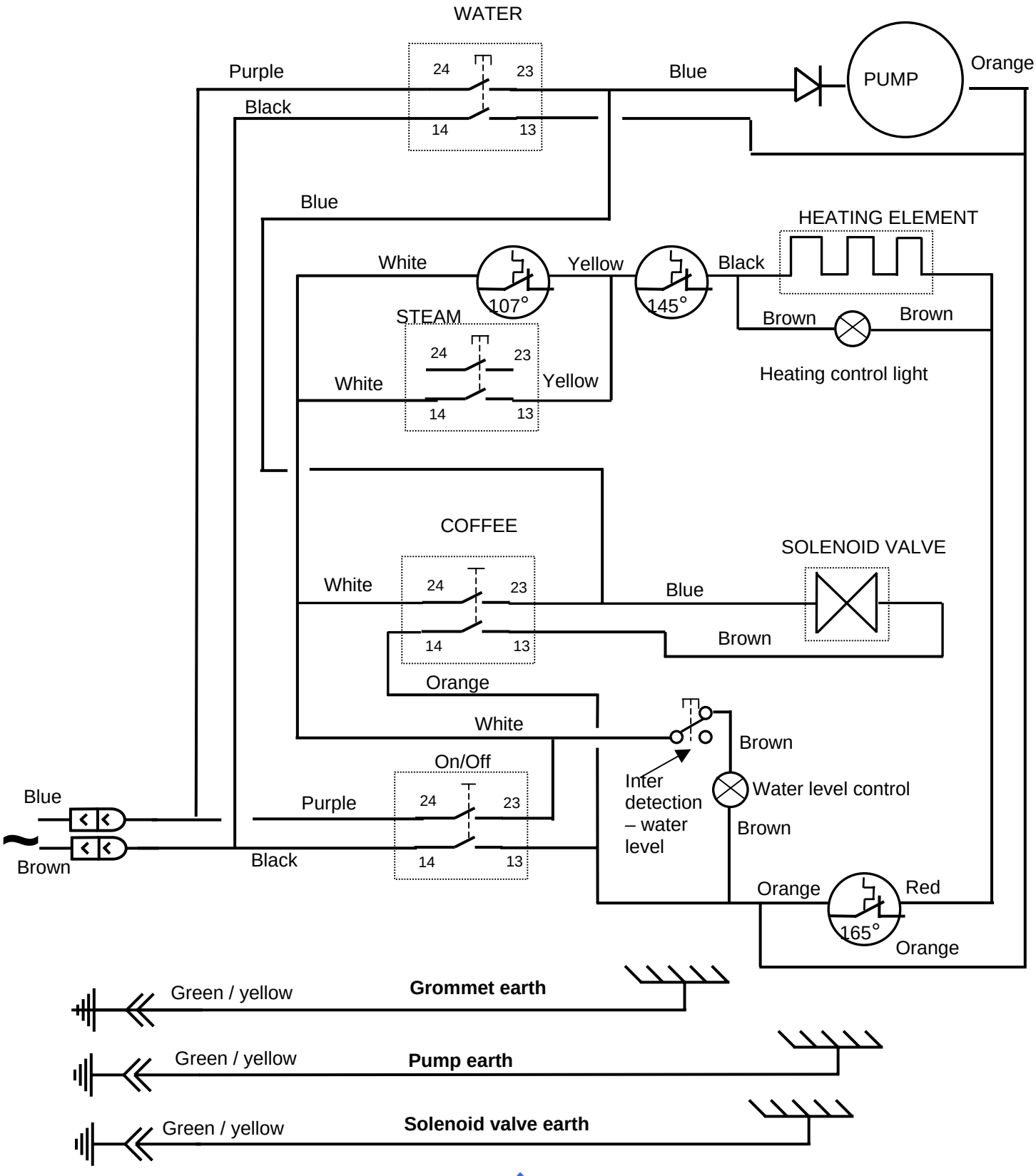
Mains power supply:		
Power supply voltage (V)	220-240	100-120
Frequency (Hz)	50 / 60	50 / 60
Heating element:		
Power input (W)	1260	1260
Power requirement (A)	5.2	10.4
Coffee thermostat (°C)	107	
Steam thermostat (°C)	145	
Machine safety thermostat (°C)	165	
Group capacity (l)	0.38	
Max. pump pressure (bars)	16	
Noise level (2) (dBA) Measured during operation LAeq, dB	44	
Performance :		
Tank capacity (l)	2.4	
Bottle capacity (l)	1.5	
espresso quantity	20 espressos for 1.5 liters 31 espressos for 2.4 liters	
Maximum height of cup (mm)	83 to 130 (removing grid)	
Dimensions and weight :		
Height (mm)	400	
Width (mm)	265	
Depth (mm)	320	
Net weight (kg)	17	
Packaged weight (kg)	19	

(2) ref 20µPa

ENG

WIRING DIAGRAMS

Wiring diagram: 100-120V 50/60Hz and 220-240V 50/60Hz



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TRANSLATION TABLE OF MACHINE COMPONENTS

Item	English	Français
1	Tank door	Trappe de réservoir
2	Cup heating plate	Chauffe tasses
3	Heating control light	Voyant lumineux de chauffe
4	On/Off switch	Bouton Marche /Arrêt
5	Coffee switch	Bouton café
6	Over-heating switch, for steam	Bouton chauffe vapeur
7	Hot water switch	Bouton eau chaude
8	Tamping device	Tasseur
9	Group	Groupe
10	Filter holder	Porte filtre
11	1 cup / 2 cups spout	Bec 1 tasse / 2 tasses
12	Drip tray plate	Grille de bac à gouttes
13	Drip tray	Bac à gouttes
14	Manometer	Manomètre
15	Steam nozzle	Buse vapeur
16	Anti-scorching device	Anti-brûlure
17	Water/Steam tap	Robinet vapeur
18	Lack of water indicator	Voyant manque d'eau
19	Water bottle	Bouteille d'eau
20	Tank	Réservoir
21	Coffee filters	Filtres à café
22	Water suction tube	Tube d'aspiration d'eau
23	Strainer	Crépine
24	Mains power supply plug	Pise d'alimentation secteur
25	Measuring spoon	Cuillère doseuse
26	Shower head	Douchette
27	Filter seal	Joint de filtre
28	Filter holder slides	Glissières de porte filtre
29	Thermostat reset button	Bouton de réarmement thermostat
30	Scale outlet plug	Bouchon de purge
31	Shower head screw	Vis de douchette
32	Water diffuser	Porte douchette
33	Water diffuser seal	Joint de porte douchette
34	Identification plate	Plaque signalétique

ENG

FIGURES

Figure 1

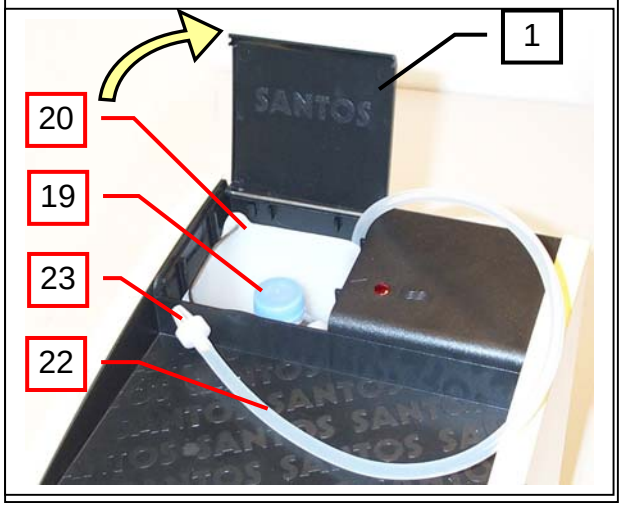

Figure 2

Figure 3

Figure 4

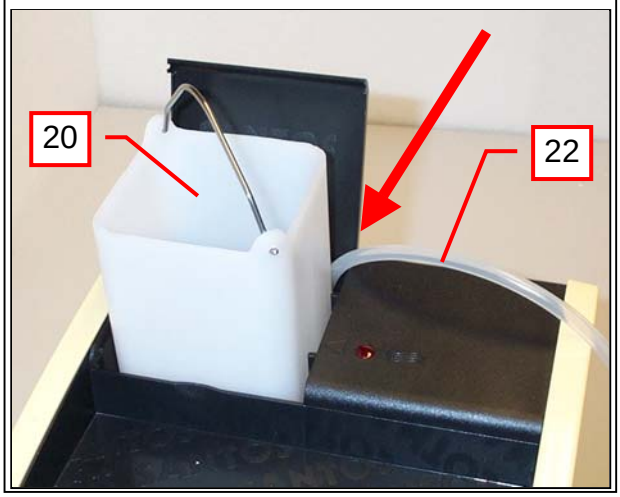

Figure 5

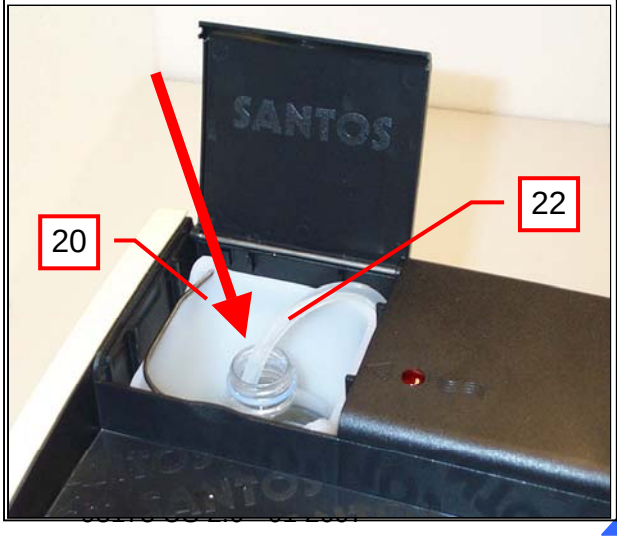

Figure 6

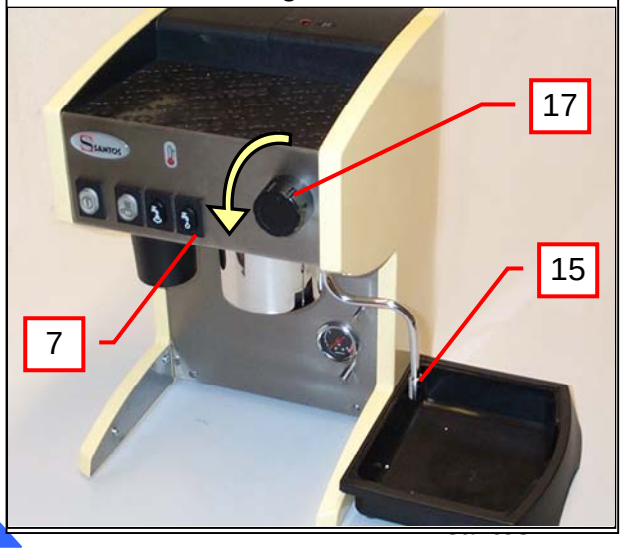

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Figure 7

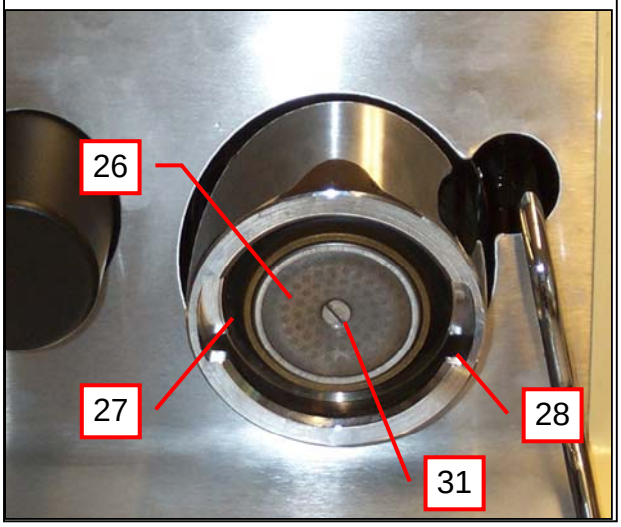


Figure 8

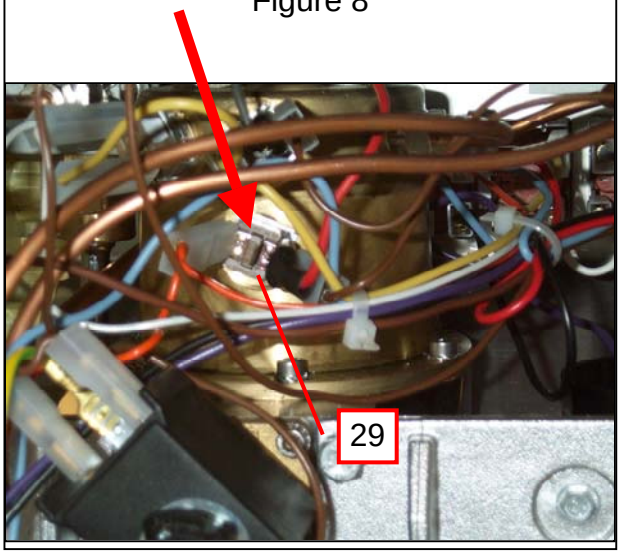


Figure 9

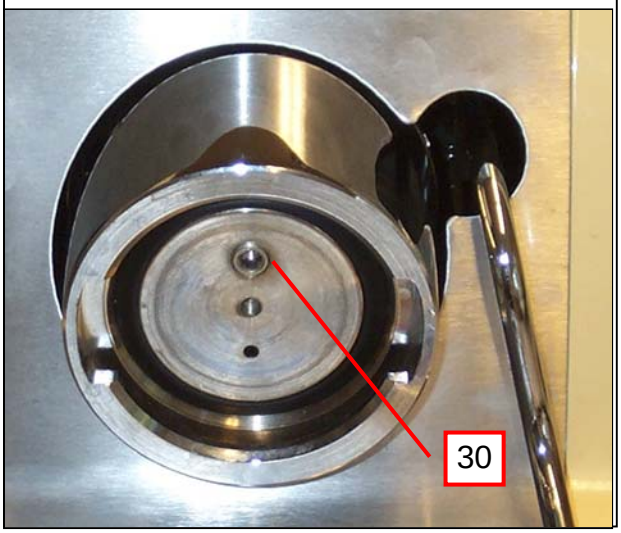
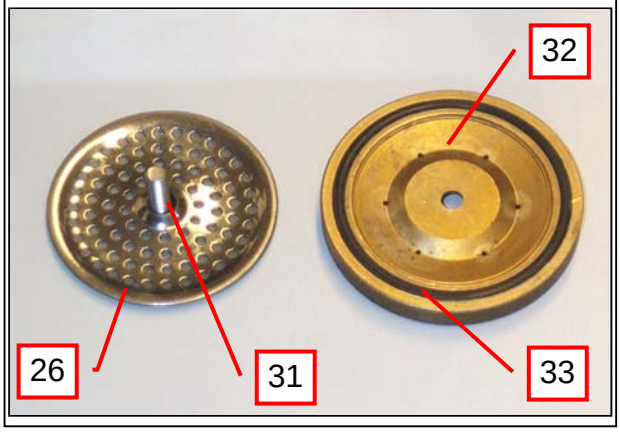
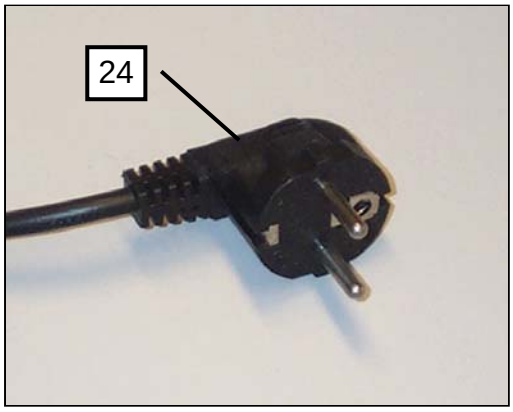


Figure 10





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WARRANTY CERTIFICATE

WARRANTY

This appliance is guaranteed for twelve months from the date of manufacture appearing on the identification plate.
The guarantee is strictly limited to the free replacement of any original part acknowledged by us as being defective as a result of a fault or a manufacturing defect and identified as belonging to the appliance in question.
It does nor apply to damage resulting from an installation or use which does not comply with the instructions supplied with each appliance (user manual) or in the event of an obvious lack of maintenance or non-observance of basic electrical safety rules.
All part replacements under warranty are made after return of the defective part to our workshops carriage paid, accompanied by a copy of this warranty certificate on which the serial number of the appliance is shown.
All appliances have an identification plate bearing a serial number identical to that on this warranty certificate.
In the event of serious damage which is deemed only to be repairable in our workshops, and after agreement from our services, all appliances under warranty are to be dispatched by the client carriage paid. If the appliance is repaired outside the warranty, the forwarding and return transport is the responsibility of the client. Parts and labour are invoiced at the prices in force (spare parts price - hourly labour cost). All repairs will be subject to a prior estimate which should be agreed before repair.
In the event of a dispute, the Courts for the manufacturer's area (Lyon) alone have jurisdiction.

APPLIANCE IDENTIFICATION PLATE

SPECIMEN
For all documents not supplied with the appliance.

Printed, Faxed and Downloaded